



THE WINE AND FOOD SOCIETY OF NEW YORK

14 O'Brien Court
Bedminster, NJ 07921
Phone: 908-719-0550
Email: rose@wfsny.org
www.wfsny.org

September 12, 2022

THE WINE AND FOOD SOCIETY OF NEW YORK PRESENTS

Five Vintages of Château Lafite Rothschild

HOSTED BY

Saskia de Rothschild

Monday, October 17, 2022 6:30 P.M.

Members \$700.00 • Guests \$820.00

Event # 1294

Dear Member:

The Events Committee and Event Chairs, Joyce and Greg Hurst, are pleased to invite you to attend an extraordinary evening with Saskia de Rothschild as she presents five vintages spanning four decades from her family's estate, Château Lafite Rothschild. Members and guests will enjoy an exquisite five course dinner at The Modern paired with First Growth Bordeaux. Awarded two stars by the Michelin Guide, The Modern features contemporary American cuisine, with a striking view overlooking the Abby Aldrich Rockefeller Sculpture Garden at the Museum of Modern Art.

Saskia de Rothschild

Saskia de Rothschild is Executive Chairwoman of Domaines Barons de Rothschild Lafite group, and joint manager of Château Lafite Rothschild. The Rothschild family company is also owner of Château Duhart-Milon, Château Rieussec, and Château L'Évangile (all Bordeaux), as well as Domaine d'Aussières (Languedoc), Bodegas CARO (Argentina), Viña Los Vascos (Chile) and Domaine de Long Dai (China). She joined the DBR Board in 2018. A graduate of Columbia University, Saskia de Rothschild, who started her career as a journalist, initially as a freelance in the United States, then with the New York Times, in Paris and West Africa, and the Washington Post, Libération, Le Monde, Les Echos, Vanity Fair. She wrote the novel Erable, published by Editions Stock. She holds a Level 3 certificate from WSET as well as a Higher Technical Diploma in Agriculture.

Château Lafite Rothschild

In 1855 the Château was ranked as a Premier Grand Cru in the famous classification that was prepared for the Universal Exhibition of that year. In 1868, Baron James de Rothschild purchased Château Lafite. Unfortunately, Baron James passed away just three months after purchasing Lafite. The estate then became the joint property of his three sons: Alphonse, Gustave and Edmond. At the time, the estate boasted 74 hectares of vineyards.

Under the management of Baron Eric de Rothschild since 1973, Château Lafite Rothschild made strides toward excellence with the gradual addition of a new technical team. In the vineyard, replanting and restoration work was mirrored by re-evaluation of fertilizing and reduced herbicide treatments. In the cellar, a stainless steel vat complex was installed alongside oak casks, and a new circular ageing cellar

Menu

Reception

Chef's Seasonal Selection of
Passed Canapés
*2006 Henroit Cuvée Hemera
Champagne*

Dinner

Selection of
Butternut Squash Soup with
Ginger and Crème Fraîche
or
Green Gem Lettuce, Charred
Avocado and Buttermilk
Dressing
*1975 Château Lafite
Rothschild 3 double
magnums*
~
Sheep's Milk Ricotta Ravioli
with Pistachio and Basil
*1985 Château Lafite
Rothschild 1 Impériale*
~
Dry Aged Duck with Endive
and Meyer Lemon
*1990 Château Lafite
Rothschild 1 Impériale*
~
Roasted Beef Tenderloin
with Celeriac, Savoy
Cabbage and Truffle Sauce
*2000 Château Lafite
Rothschild 6 magnums*
~

was constructed under the supervision of Catalan architect Ricardo Bofill.

There was a remarkable series of vintages, helped by rather dry weather during the growth seasons of the 2000's. Among them, the 2000 and 2009 are two of the five vintages we will enjoy. We will also enjoy the 1975, 1985 and 1990 vintages. The cépage is 80- 95% Cabernet Sauvignon, 5-20% Merlot, and 0-5% Cabernet Franc and Petit Verdot. The average age of the vines is 45 years. Ageing is in 100% new oak barrels 18 to 20 months. Average annual production is 16,000 cases.

Henriot Champagne Cuvée Hemera 2006

Founded in 1808, Champagne Henriot is one of the last remaining family-owned Champagne houses. The grapes for Cuvée Hemera 2006 are sourced entirely from the six original Grand Crus, each represented in equal part, through a single year making it a Millésime. The blend is 50% Chardonnay, 50% Pinot Noir, at least 12 years of ageing and 5g/L dosage.

The Modern Restaurant

Founded by Danny Meyer's Union Square Hospitality Group, The Modern is a Michelin honored, contemporary American restaurant at the Museum of Modern Art. Executive Chef Thomas Allan's refined, unexpectedly playful dishes highlight exceptional ingredients and seasonality. Since its debut in 2005, The Modern has earned two Michelin stars, three stars from *The New York Times*, the Grand Award from *Wine Spectator* and four James Beard Awards, including Best New Restaurant, Outstanding Wine Service, and Outstanding Restaurant Design.

Executive Chef, Thomas Allan, born in England and raised in Canada, began his career as a line cook at USHG's Blue Smoke. Soon after, Chef Thomas enrolled at the International Culinary Center where he received his Grand Diplome with an emphasis on French cuisine. Following graduation, he returned to USHG joining Eleven Madison Park and trained under Daniel Humm and Abram Bissell. Through these experiences at EMP and later time spent in the kitchen of Per Se, he fell in love with the artistry, hospitality and exacting commitment to excellence in fine dining. Chef Thomas was promoted to Executive Chef in February 2020.

We want to express our sincere appreciation to Saskia de Rothschild, the Domaines Barons de Rothschild Lafite group, and Château Lafite Rothschild for their generous support and for providing the magnificent wines for this evening. Many thanks to the leadership of Jean-Sébastien Philippe for making this evening possible. Also, thank you to Océane Carle for all of her assistance. We would like to thank Amelie Derrieux-Sable and Champagne Henriot for providing the 2006 Henroit Cuvée Hemera for our reception.

We extend our heartfelt thanks to Executive Chef Thomas Allan, Chef de Cuisine Sarah Hseih, Executive Pastry Chef Kazuo Fujimura and Beverage Director Arthur Hon, for the wonderful cuisine and service. Kudos to Amanda Kehr, Director of Events & Guest Experience, and Lisa Yuk, Senior Event Sales Manager, for USHG for all of their assistance. And a truly special thank you goes to our Event Chair and Cellar Master, Gregory Hurst, orchestrating this unique evening.

Because of the combination of extraordinary wines of Lafite Rothschild, our wonderfully engaging hostess and the exquisite cuisine of The Modern, we expect this

Chef's Selection of Cheese
*2009 Château Lafite
Rothschild 6 magnums*
~
Petit Fours

event to sell out quickly. Therefore, make your reservations immediately. Please visit our website, www.wfsny.org, or register Rose by email or by calling her at 908-719-0550 to make your reservation.

Sincerely,

Bob Coven, President

Date: Monday, October 17, 2022

Time: Reception: 6:30 PM; Dinner: 7:00 PM

Location: The Modern Restaurant – 8 West 53rd Street, New York

Dress: Business Attire

Contribution: Members \$700 ~ Guests \$820 (A \$25 discount is applied if payment is made via Zelle or by check)